

Pinchos Moninos

2 lbs. of pork tenderloin cut in 1-inch cubes
8 bamboo or metal skewers
1 Tbsp. of coriander seed
1 tsp. whole cloves
1 Tbsp. fennel seeds
1 Tbsp. cumin seeds
1 tsp. sea salt
1 tsp. sweet smoked paprika
1 tsp. dry Mexican oregano
1 bay leaf
Pinch of saffron
3 Tbsp. olive oil
1 Tbsp. fresh lemon juice
4 garlic cloves



Toast all of the whole spices (coriander, cumin, fennel, cloves) in a hot, dry pan until smoking. Crush the spices using a mortar and pestle or food processor, then add all other dry spices and mix well. Crush the garlic with the oil and lemon juice and form a paste with the dry mixture. Toss with the pork pieces and let it marinate for 2 to 3 hours before grilling. Light a charcoal or gas grill and when ready, thread 3 or 4 pieces of pork onto each skewer. Grill over medium-high heat for about 5 minutes per side. Serves 8 as a tapa.

Wine recommendation: Gamay Beaujolais or a very dry Rosé or blush wine.

Bon Appetit!

Carol Frank